## Chapter 04 Heat and Temperature

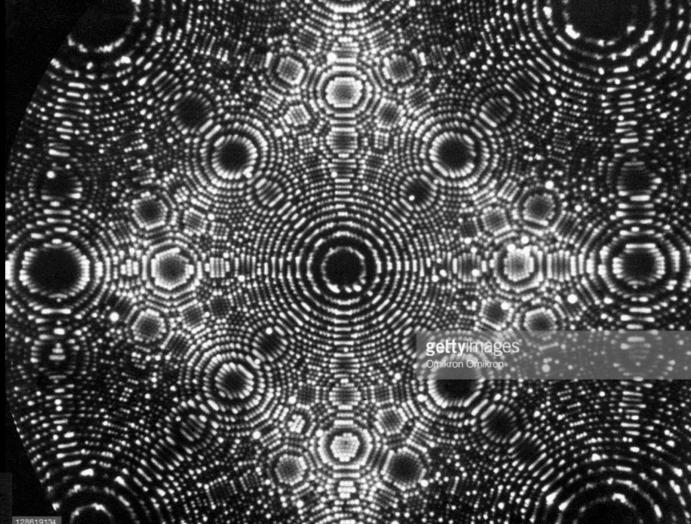
### Joule Proves Heat = Energy

- Such a clever experiment, he got the unit named after him!
- Drop a weight through a known distance: easy conversion of PE to KE
- Use the KE to spin a paddle in water, and watch the temperature rise



# Section 4.1





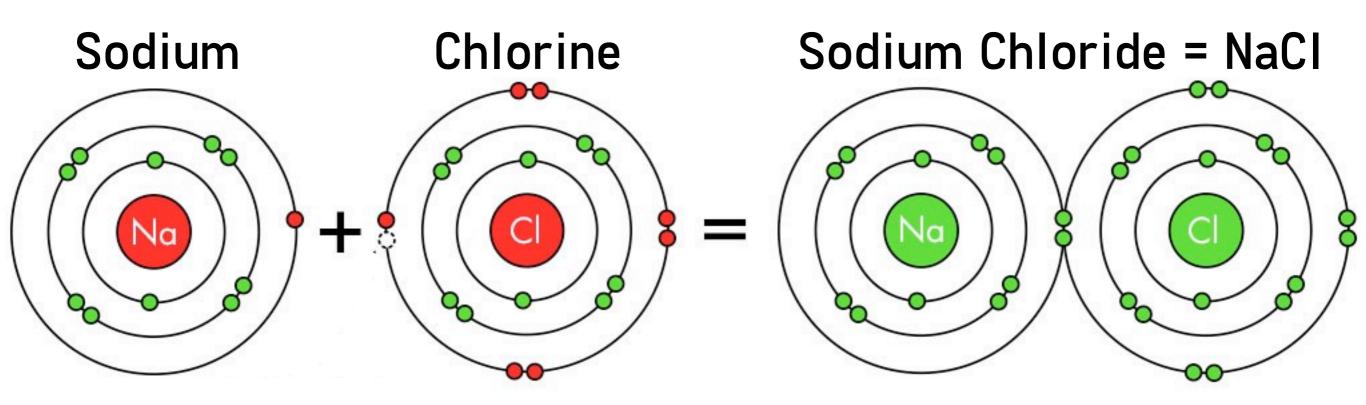
The Kinetic Molecular Theory

### Aristotle: Wrong Again!

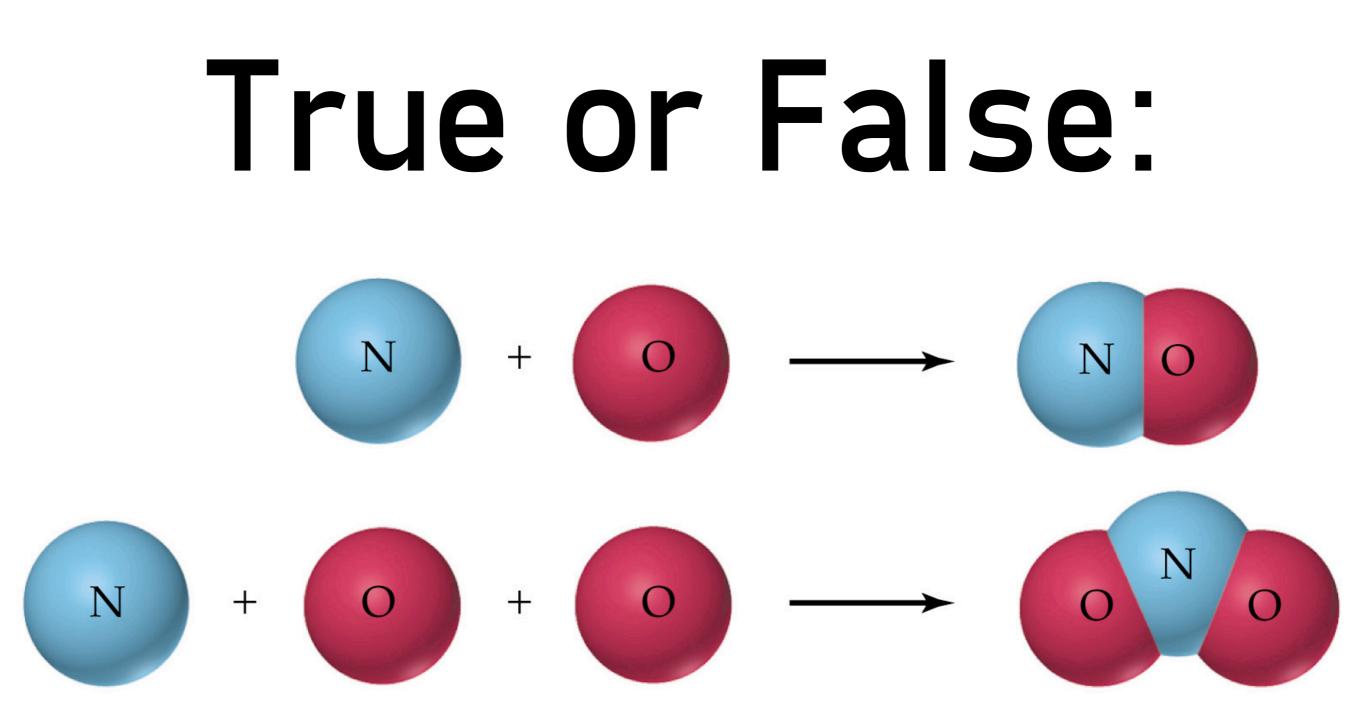


- So, this guy called Democritus suggests that matter is made of tiny, tiny indivisible particles. He called them atoms
- Aristotle says no: earth, air, fire, water, duh!
- Newton was thinking about this, but couldn't formalize
- As chemistry develops, strong indirect evidence of atoms/molecules

# Molecules



- An atom is a single unit: sodium (Na), maybe chlorine (Cl)
- A molecule sticks several atoms together: NaCl = one sodium stuck to one chlorine = table salt
- For purposes of kinetic theory, molecule = smallest unit, either molecule or elemental atom



For the purpose of discussion, we can call both singular atoms and molecules composed of multiple atoms "molecules."

# Molecules Interact

Cohesion: stuff sticks to itself!
Adhesion: stuff sticks to other

stuff!

#### This is an example of

A) cohesion.B) adhesion.

C) insanity.D) Photoshop.



# Solids

• Strong cohesive forces • Fixed volume, fixed shape • Solids do not flow



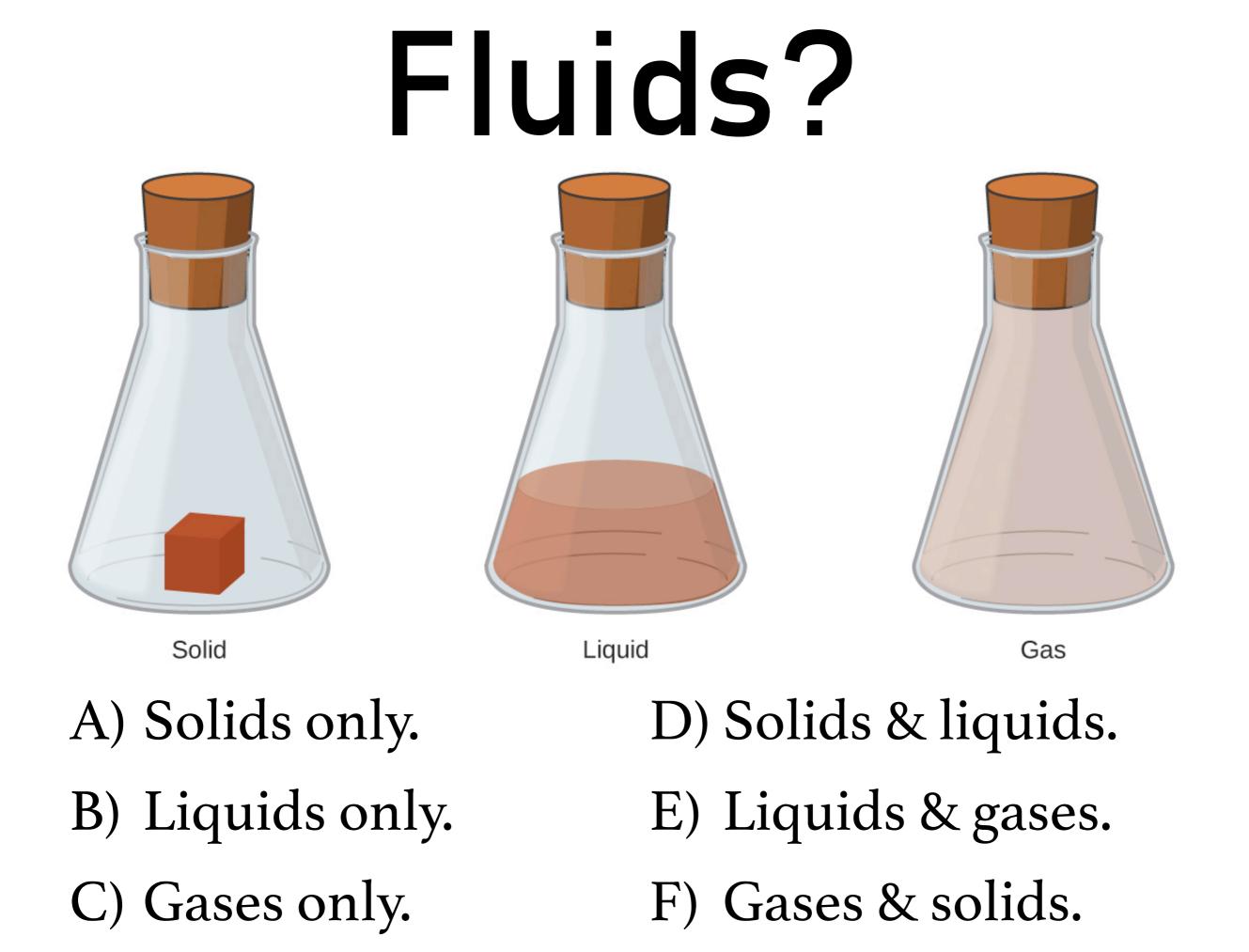
# Liquids

#### • Less cohesion (but definitely not zero)

- Fixed volume, variable shape
- Liquids take the shape of their container; not compressible

# Gases

- Extremely weak cohesion (practically zero, sometimes literally zero)
- Variable volume, variable shape
- Gases expand to fill closed container; highly compressible

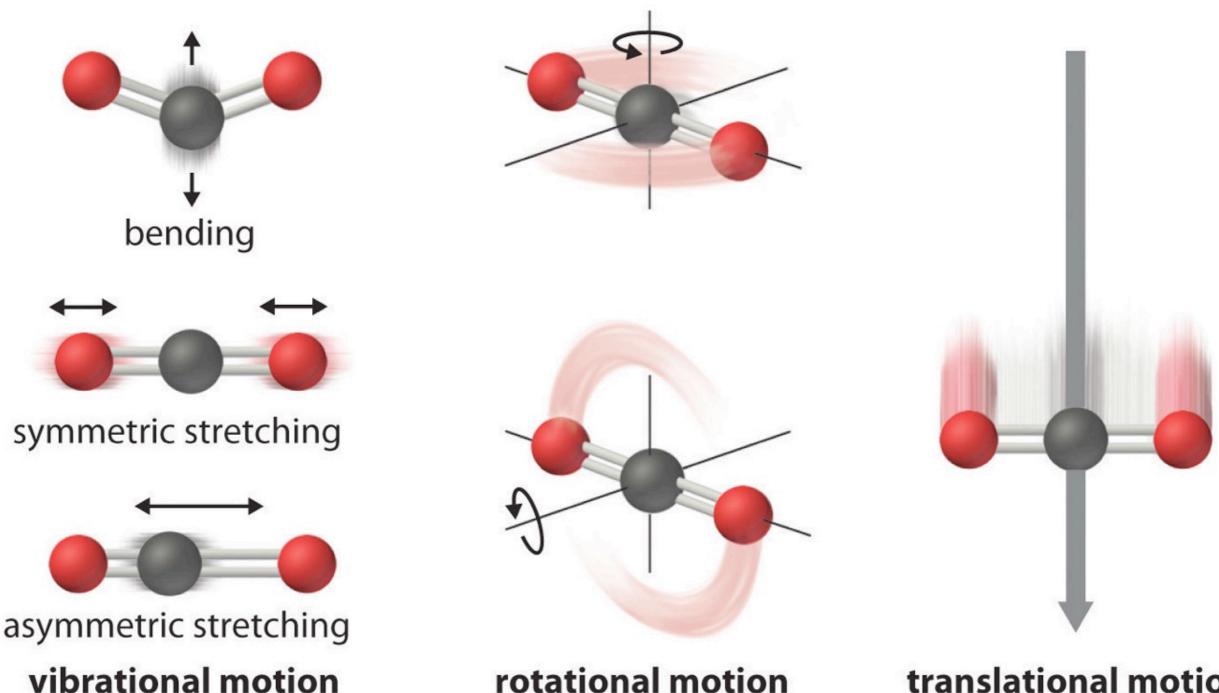


 Gas made of ionized particles

 Ionized means
 electrically
 charged

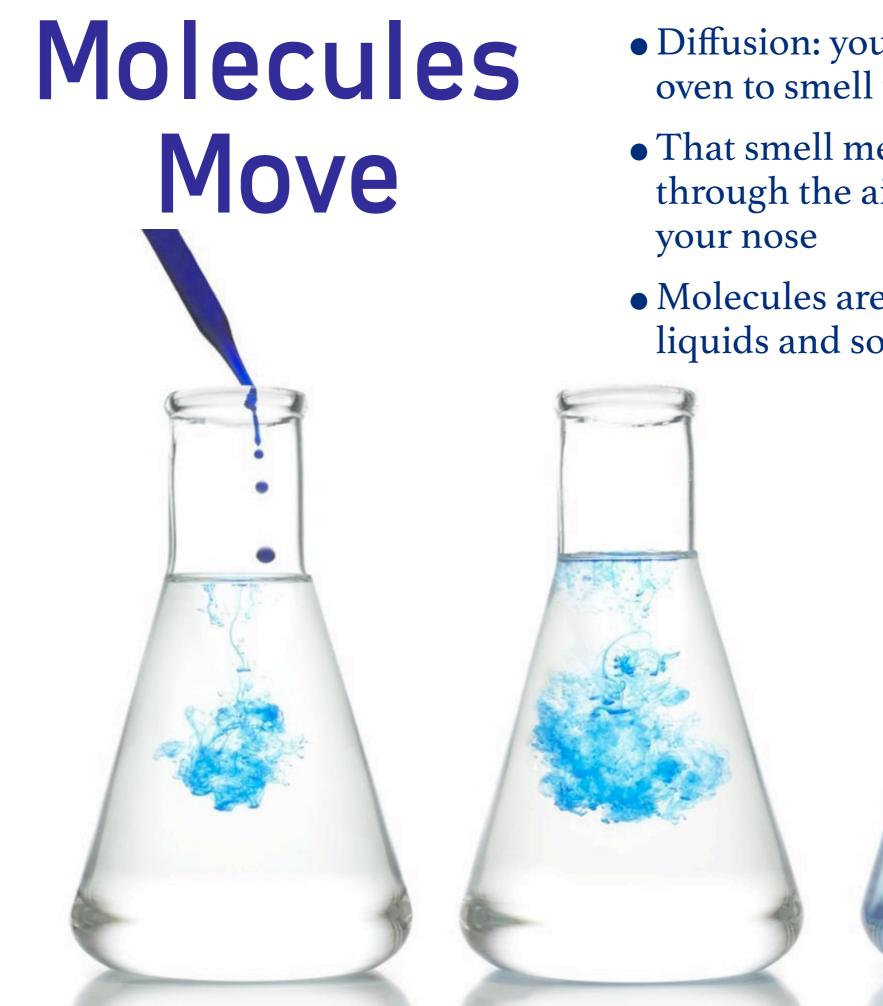
Plasmas

#### True or The molecules of a solid False: material are always in motion.



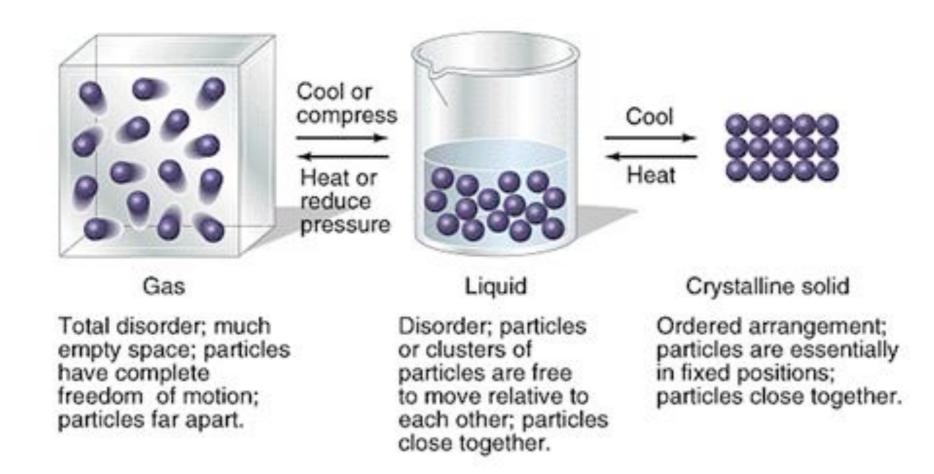
rotational motion

translational motion

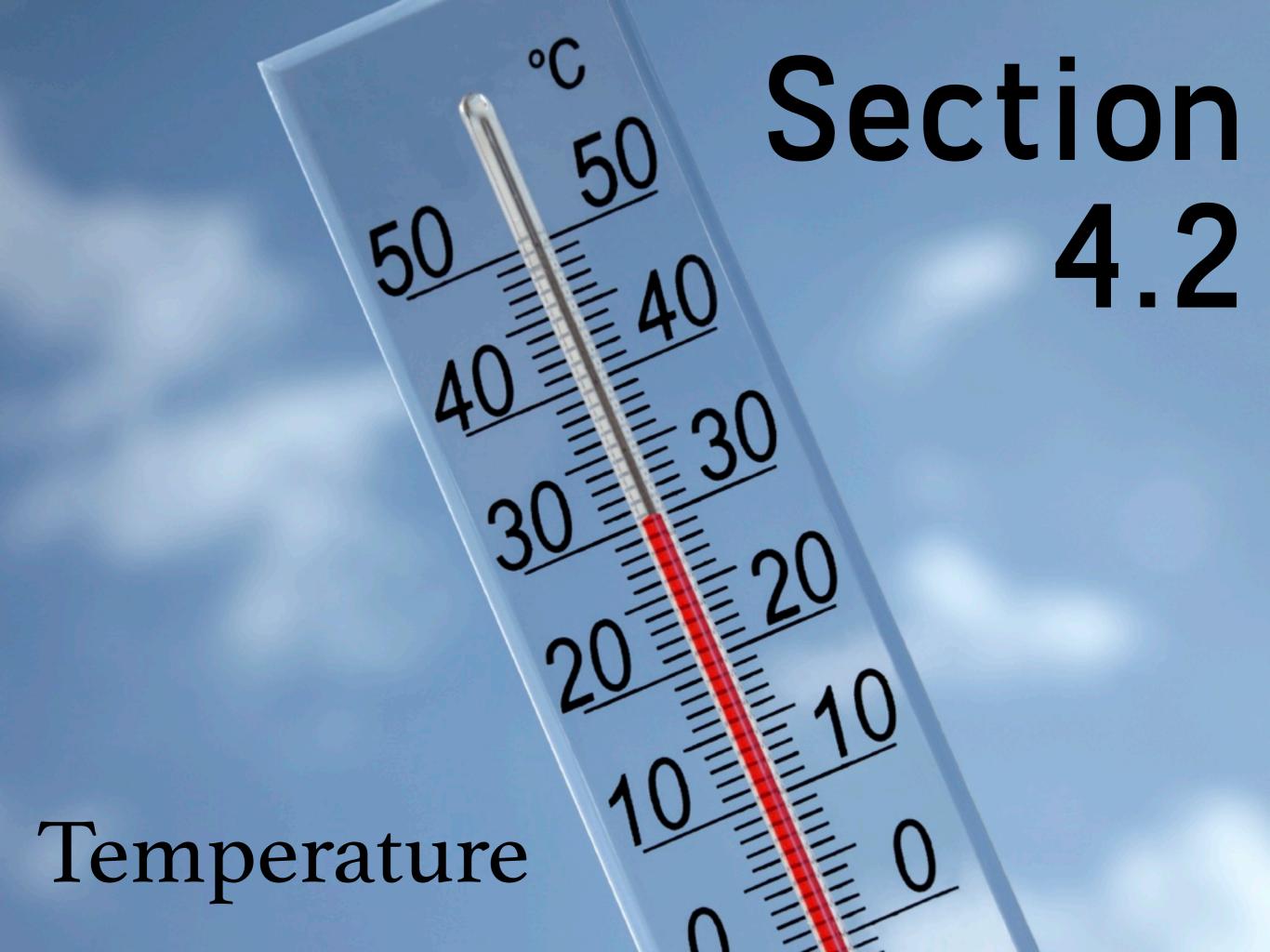


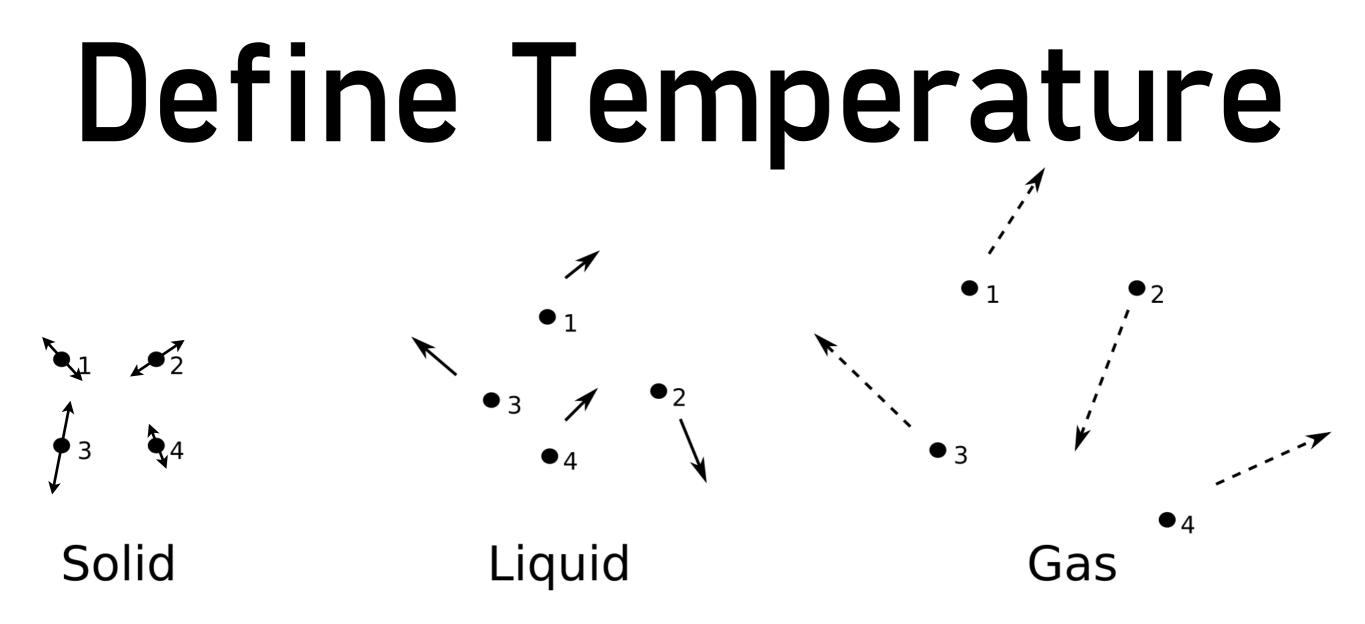
- Diffusion: you don't have to be in the oven to smell the cookies baking!
- That smell means molecules moved through the air and got sucked in to your nose
- Molecules are always moving, even in liquids and solids

# Kinetic Theory



- Solid, liquid, gas, plasma: all molecules are moving–all the time
- Each and every molecule has kinetic energy (because it's moving!)
- Solids: slowest motion, least KE (gases/plasma have highest energy)



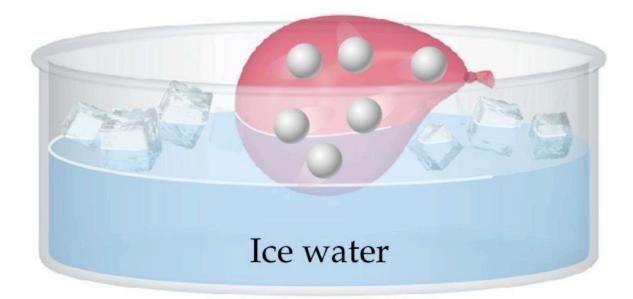


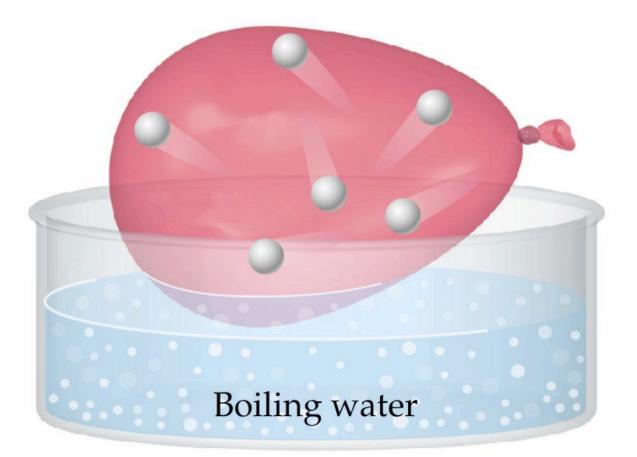
- Average kinetic energy per molecule
- Has to be an average: not every molecule is doing exactly the same thing at exactly the same time!
- Increase temperature: increase speed of molecular motion (the molecules don't get more massive!)
- Decrease temperature: decrease speed (the molecules don't get less massive, either!)

## True or False:

In general, things get bigger when their temperature is increased.

# Thermal Expansion





- Matter expands when you increase its temperature (contracts when temperature decreases)
- Faster-moving molecules need more room: space between adjacent molecules increases
- Decrease temperature: slower molecules can get closer together (thus occupying less volume)

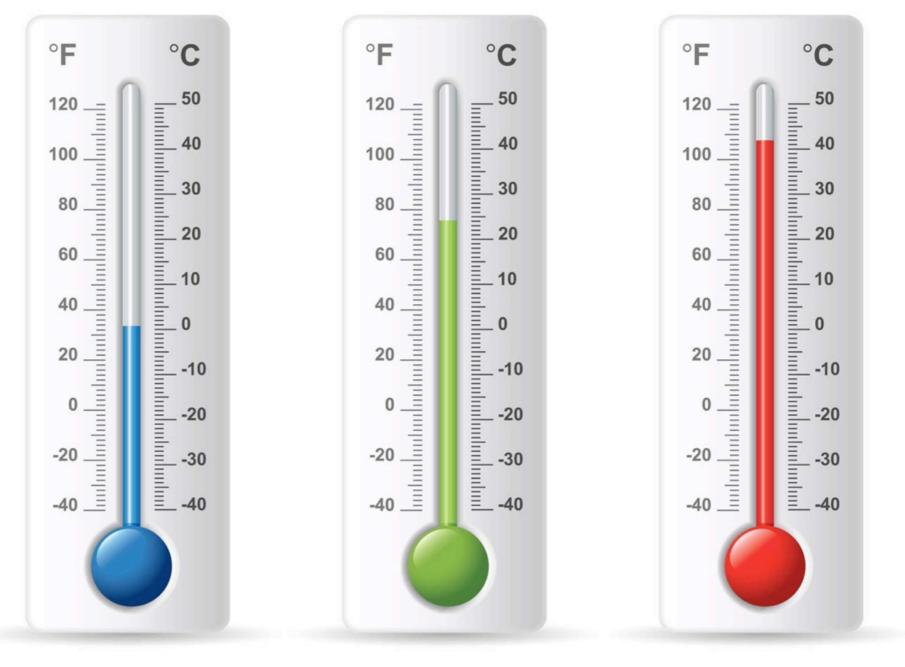
# Thermometers



- Thermal expansion is the basis: fill a tube with colored liquid, it will expand when heated
- Or, bond different materials together: they expand at different rates
- Or, measure the infrared coming out of your eardrum! (It would help if we knew what infrared meant)

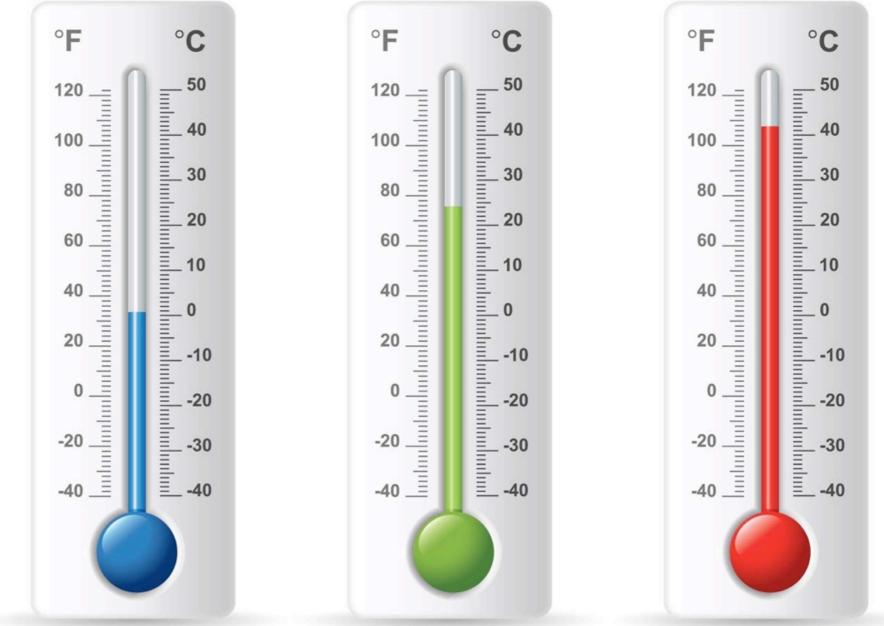
- Relative: Scale is based on something arbitrary (like freezing/boiling of water, or human body temperature)
- Absolute: Scale references the idea of kinetic energy (lowest possible temperature occurs when all molecular motion stops)
- Fahrenheit, Celsius are relative (Rankine, Kelvin are absolute)

# Temperature Scales



#### You wake up in London, and hear the radio announcer say that the high temperature for the day is expected to be in the low- to mid-20s.

- A) *Brrr!!* Better wear your parka. Hat, scarf, and mittens would be advised as well.
- B) *Nice!* You will very probably be quite comfortable outdoors without a jacket.
- C) *Ugh!* Absolutely sweltering. Stay inside, because that much heat will kill you in minutes.



## Section 4.3

### Heat



#### Internal vs External Energy

- External: the overall KE and PE of an object
- As our ball drops from the top of the Tower of Pisa, all of its molecules are falling; the whole ball loses PE as it gains KE
- Internal: the total KE and PE of the molecules comprising the object
- As our ball drops, friction with the air causes some of its molecules to move faster, slightly increasing the temperature

### Heat As Energy Transfer

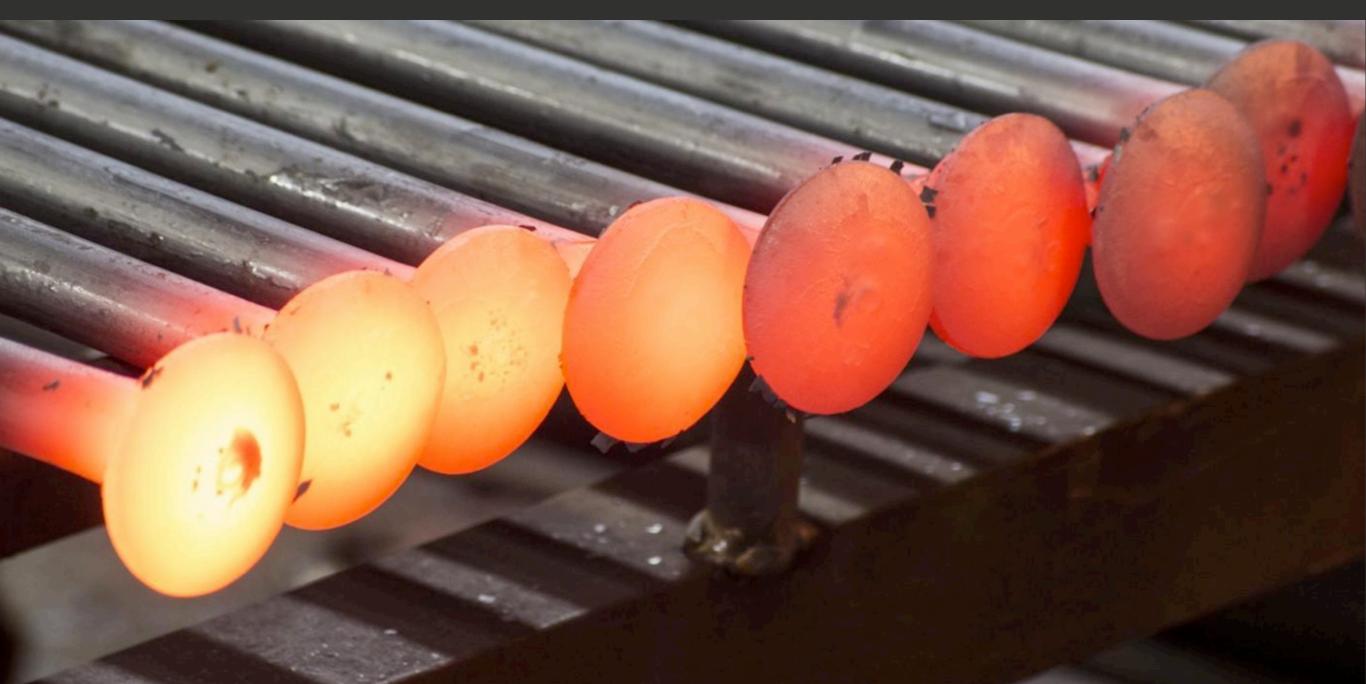
Temperature is not the same thing as heat!

# Fue or False:

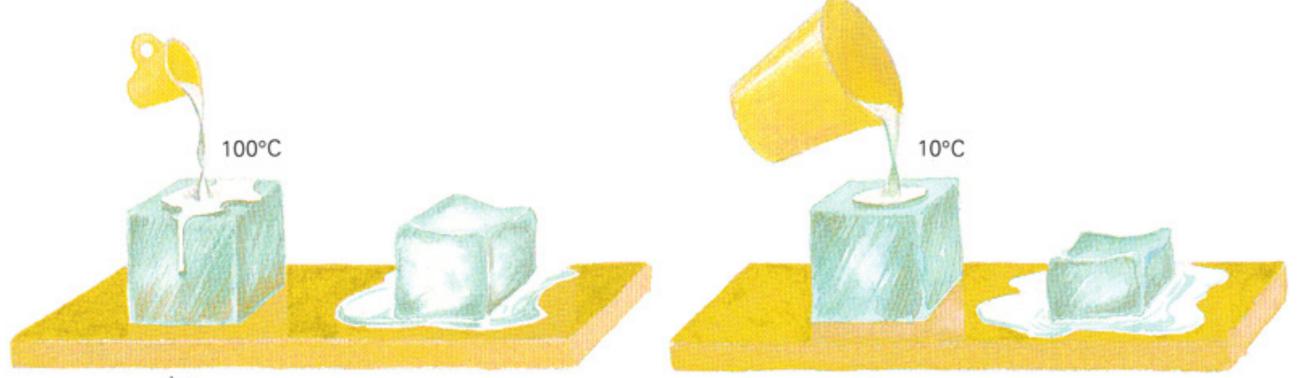
An object might have a very high temperature, yet contain very little heat.

# Heat Defined

- Definition: total internal energy absorbed or transferred from one object to another
- Energy transfer only happens in one direction: high to low (never the other direction!)
- An object with greater temperature can give energy to an object with lower temperature



#### Which has more heat: a 5 gallon bucket of warm water or a teacup full of boiling water?



Ice

Ice

A) BucketB) TeacupC) NeitherD) No idea

#### Two Heating Methods



 Temperature difference: Higher energy molecule can give energy to a lower
 energy molecule

Form
 conversion:
 Converting
 energy from
 one form to
 another
 always creates
 waste heat

## Measures of Heat



Celery 1425 grams = 200 Calories



Mini Peppers 740 grams = 200 Calories



Coca Cola 496 ml = 200 Calories



Broccoli 588 grams = 200 Calories



Red Onions 475 grams = 200 Calories



Baby Carrots 570 grams = 200 Calories



385 grams = 200 Calories



Canned Sweet Corn 308 grams = 200 Calories



Balsamic Vinegar 200 ml = 200 Calories

- Imperial: BTU

   British
   Thermal Unit =
   energy required
   to raise I lb of
   water by I°F
- Metric: calorie

   energy
   required to
   raise I g of
   water by I°C
- Heat is, of course, still energy, and can be measured in Joules as well: 1 cal = 4.184 J



Honeydew Melon

553 grams = 200 Calories

Canned Green Peas 357 grams = 200 Calories



Grapes 290 grams = 200 Calories



Whole Milk 333 ml = 200 Calories



Ketchup 226 grams = 200 Calories



Kiwi Fruit 328 grams = 200 Calories



Sliced Smoked Turkey 204 grams = 200 Calories

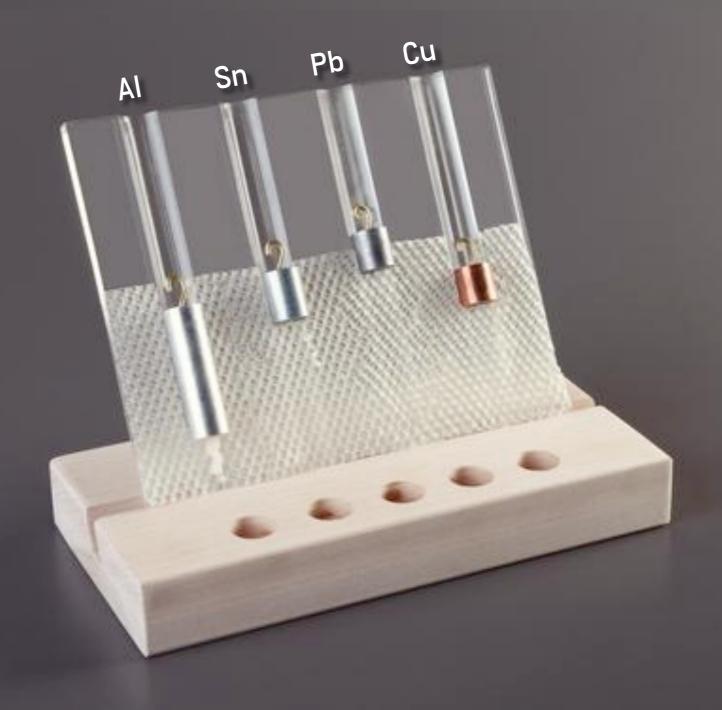
 Not everything "heats up" the same way: the material makes a difference

• Low c: iron  $c_{FE} = 0.11 \text{ cal/g} \cdot ^{\circ}\text{C}$ 

• High c: water  $c_{H2O} = 1 \text{ cal/g} \cdot {}^{\circ}\text{C}$ 

 So, one calorie of energy raises Ig of water by I°C, bit it raises that Ig of iron by almost I0°C!

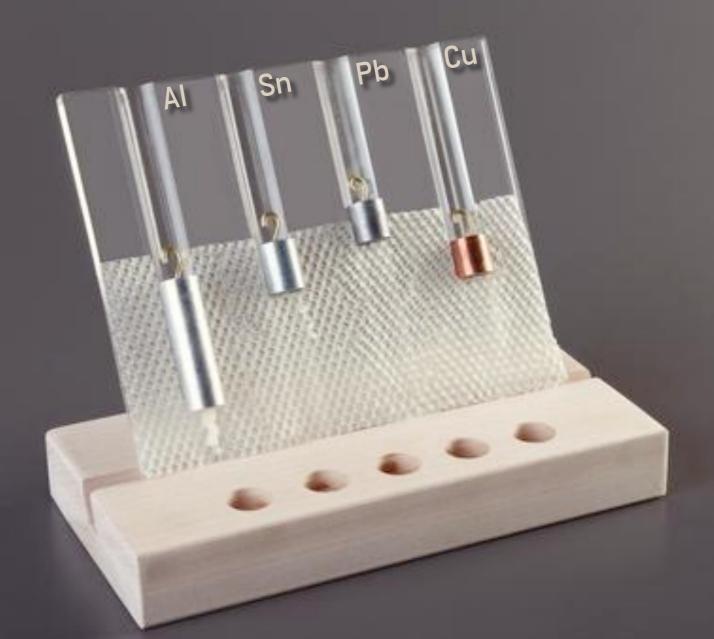
# Specific Heat



## Heat Flow

- Energy in the form of heat:  $Q = mc\Delta T$
- *m*: The more mass you have, the more energy required to raise its temperature
- c: The higher the specific heat, the more energy you need to raise the temperature
- $\Delta T$ : The more you want to raise the temperature, the more energy you need

 $Q_{Al} = (100g)(0.217 \text{cal/g} \cdot ^{\circ}\text{C})(100-20^{\circ}\text{C})$   $Q_{Al} = 1736 \text{cal}$   $Q_{Sn} = (100g)(0.054 \text{cal/g} \cdot ^{\circ}\text{C})(100-20^{\circ}\text{C})$   $Q_{Sn} = 432 \text{cal}$   $Q_{Pb} = (100g)(0.031 \text{cal/g} \cdot ^{\circ}\text{C})(100-20^{\circ}\text{C})$   $Q_{Pb} = 248 \text{cal}$   $Q_{Cu} = (100g)(0.092 \text{cal/g} \cdot ^{\circ}\text{C})(100-20^{\circ}\text{C})$   $Q_{Cu} = 736 \text{cal}$ 



# How much heat energy would a 250-gram iron coil release as it cooled from 400°C to 20°C?

A) None.

- B) -0.113 cal
- C) -250 cal
- D) -400 cal
- E) -10,735 cal
- F) -100,000 cal

 $Q = mc\Delta T = mc(T_{f} - T^{i})$  $Q_{Fe} = (250g)(0.113cal/g \cdot {}^{\circ}C)(20{}^{\circ}C - 400{}^{\circ}C)$ 

- Heat transfer via molecular interaction: higher energy molecule gives energy to a lower energy molecule
- Requires contact
- Metallic
  materials are
  good
  conductors:
  molecules are
  close together,
  crystal structure,
  elasticity

#### Conduction

#### True or False:



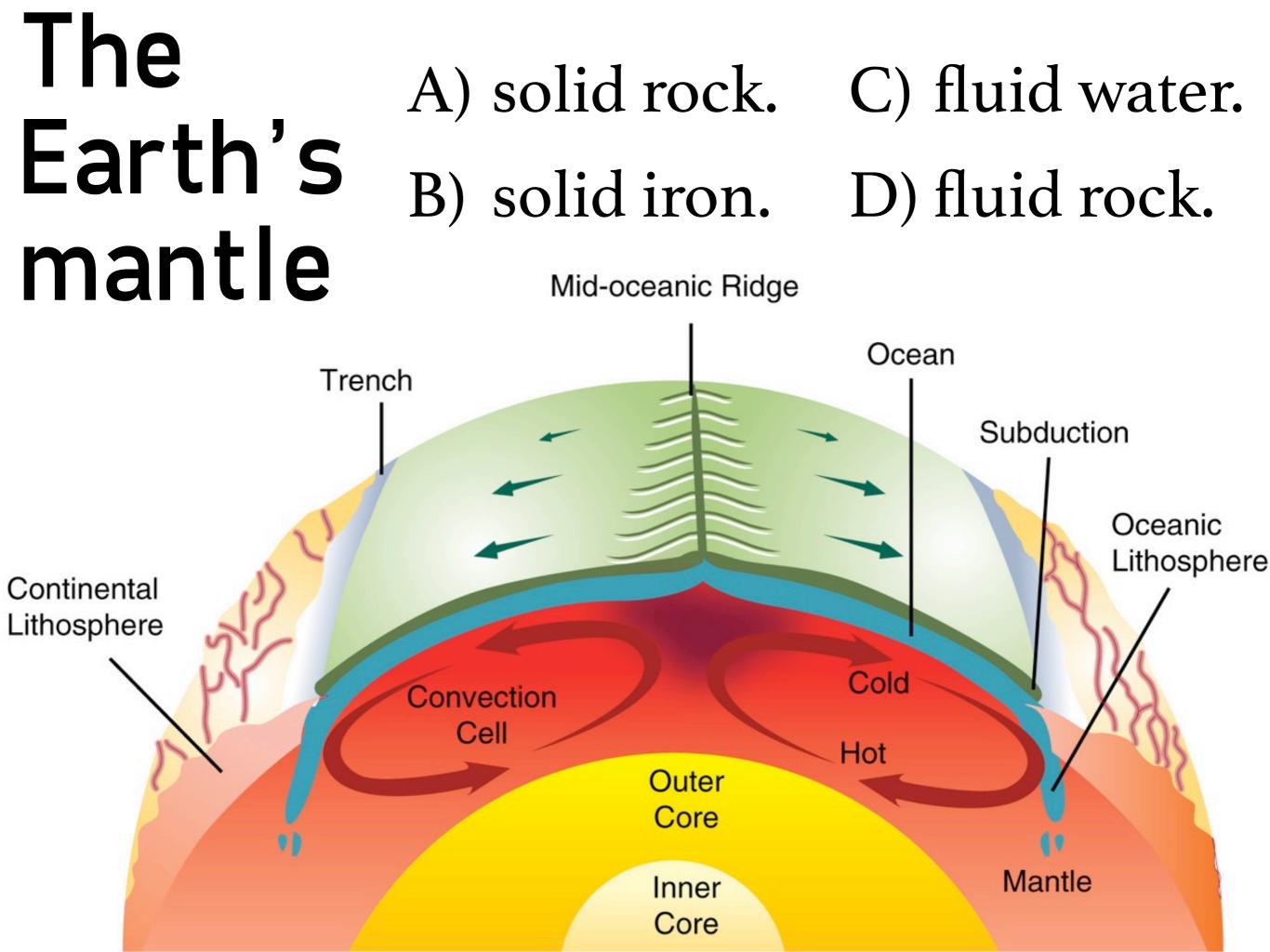
The tile feels colder to your bare feet because it has a lower temperature than the carpet.

#### Convection

 Energy transfer via bulk motion of the medium: move the energy by moving the whole molecule

 Only works with fluids: solids cannot do this

 Boiling water, Earth's atmosphere, surface of the sun





#### Radiation

- Energy transfer requires no material medium! Radiant energy can travel through vacuum
- Anything that is a thing has T > 0K, and thus radiates
- You: *T* about 300K, radiation = infrared
- Sun: *T* about 6000K, radiation = visible light

Difference Sp - Ref 0.0 °C

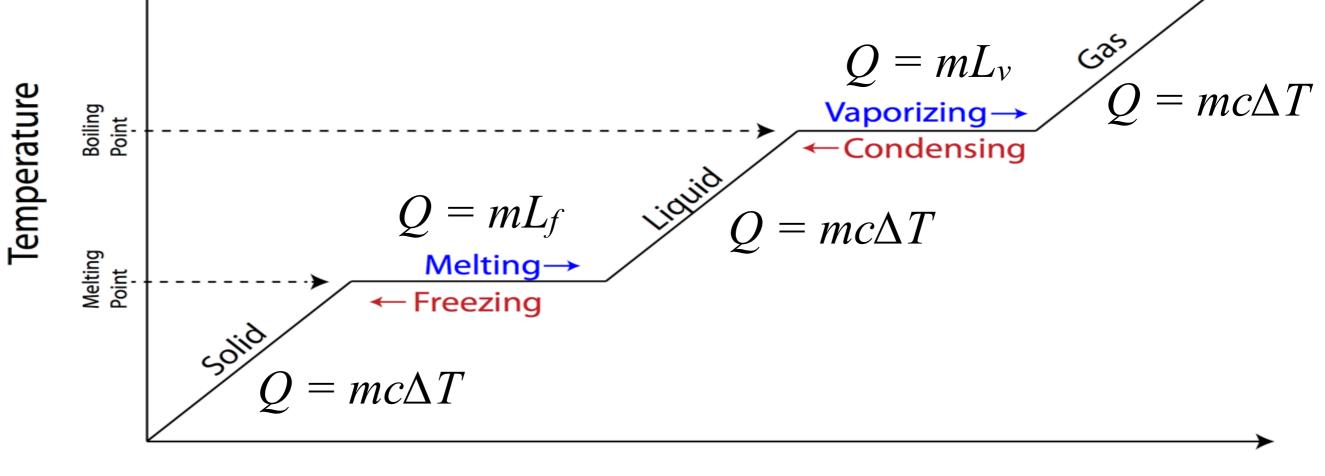
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# Section 4.4

Energy, Heat, and Molecular Theory

#### Phase Change

- Add or subtract energy, but don't change the temperature
- Use the energy to make or break intermolecular bonds
- Absorb energy: break bonds (solid to liquid or liquid to gas)
- Release energy: form bonds (gas to liquid or liquid to solid)



It takes the same amount of energy to raise the temperature of water by 1°C as it does to change the phase from liquid to gas (water vapor or steam).

#### True or False?



### Latent Heat of Fusion



 L<sub>f</sub> = latent heat of fusion (either direction: solid-liquid or liquid-solid)

 Energy required to freeze/melt 1g of a substance at whatever its freezing point temperature is

 Water: L<sub>f</sub> = 80 cal/g means adding 80 calories changes 1g of solid ice at 0°C into liquid water at 0°C



Calculate how much energy must be removed to freeze 100g of liquid water initially at 20°C.

Step 1: Lower the Temperature  $Q_1 = mc\Delta T$   $Q_1 = (100g)(1cal/g \cdot {}^{\circ}C)(20-0){}^{\circ}C$  $Q_1 = 2000cal$ 

Step 2: Change the Phase  $Q_2 = mL_f = (100g)(80cal/g)$  $Q_2 = 8000cal$ 

Step 3: Add It Up  $Q = Q_1 + Q_2 = (2000 + 8000)$ cal

#### Latent Heat of Vaporization

- L<sub>v</sub> = latent heat of
   vaporization (either
   direction: liquid-gas or
   gas-liquid)
- Energy required to boil/condense 1g of a substance at whatever its boiling point temperature is
- Water: L<sub>v</sub> = 540 cal/g means adding 540 calories changes 1g water into steam

Calculate how much energy must be added to vaporize 100g of liquid water initially at 20°C.

Step 1: Raise the Temperature  $Q_1 = mc\Delta T$   $Q_1 = (100g)(1cal/g \cdot ^C)(100-20^{\circ}C)$  $Q_1 = 8000cal$ 

Step 2: Change the Phase  $Q_2 = mL_v = (100g)(540cal/g)$  $Q_2 = 54000cal$ 

Step 3: Add It Up  $Q = Q_1 + Q_2 = (8000+54000)$ cal

- Not quite the same as boiling!
- Average energy means some molecules have more energy than others-possibly much more
- Highest energy molecules can escape, leaving lower energy molecules behind
- Overall average can be significantly less than the boiling point of the liquid

## Evaporation

## Condensation

- Not quite the same thing as melting!
- Bathroom mirror is cooler than the steam from the shower
- Higher energy water molecules give energy to the lower energy molecules of the mirror
- The water molecules (now stuck to the mirror) have lower energy, and return to the liquid phase

#### **Evaporation Rate**



- Increase the overall temperature, increase the rate of evaporation
- More surface area exposed, greater rate of evaporation
- Lower humidity (or a breeze!), faster evaporation
- Reduce air pressure for quicker evaporation